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A HISTORY

OF THE

Art of Making Champagne Wine,

PRACTICALLY ILLUSTRATED:

WITH A DESCRIPTION OF SOIL, CLIMATE, ETC.

BY CHARLES J. MURPHY.



SPIRITS OF CHAMPAGNE.

The crystal juice opes all man's heart,
Of hidden thought the secret mine,
All grief and sorrow soon depart,
For man is blessed with joyous wine.

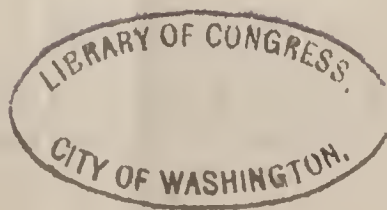
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TO THE READER.

It has often occurred to the writer during the last fifteen years, while engaged in the manufacture of Champagne wine, that a few pages devoted to its history might not be uninteresting to his many patrons, and to the public generally, gained as it is by quoting from the best authors, and by personal observation, having visited the most extensive Champagne establishments in the world for the purpose of perfecting himself in the art of manufacturing it, and having, through the kindness of Messrs. Ruinart, père et fils, Chas. Heidsieck and M. Thierry, Esqs., of Rheims, and Mr. Kunkelman, of the firm of H. Piper & Co., at Epernay, witnessed the different processes of making Champagne, in all its branches, he cannot let this opportunity pass without returning them his warmest thanks for their genuine hospitality, bestowed on him, a stranger, and his thanks are also due to his New York friends, Messrs. E. Caylus De Ruyter & Co., T. W. Bayaud & Co., C. Melletta and E. Lamontagne, Esqs., who kindly gave him letters of introduction to the above-named houses, to whose instrumentality he is indebted for much knowledge regarding the manufacture of Champagne. Hoping his readers will pardon this slight digression from the subject in point, he will close by *proving to them that a superior Champagne can be made in this country, providing the genuine still wine from the Champagne districts of France is used.* Hoping that the following pages may not prove wholly uninteresting to his many patrons, he concludes by subscribing himself,

Yours, respectfully,

CHARLES J. MURPHY.

* * The reader is referred to J. M.'s circular in the end of the pamphlet.

CHAMPAGNE WINE.

Champagne wine, although indubitably a factitious article, holds in the estimation of wine-drinkers, physicians, and connoisseurs, a high place in the catalogue of beverages, its sparkling qualities and agreeable sweetness attracting the first, its diuretic and tonic properties rendering it valuable to the second, and its delicate flavor, delightful aroma, and refreshing bouquet endearing it to the third. But from the fact of its being a manufactured wine, there has been an attempt to throw around it a mantle of mystery, which I have never, in my mind, been able to penetrate satisfactorily, either by reading the numerous books written on the subject, or by conversing with intelligent persons from the immediate locality. This mystery has been carefully fostered by persons interested in the manufacture or sale of the article, who, fearing the truth might possibly lessen the demand, when asked as to the *modus operandi*, have generally either flatly denied the addition of sugar and brandy, or if admitting it, asserted that it was only done occasionally, when, in consequence of a cold or wet season, the produce of any particular vintage did not possess sufficient saccharine matter or body, but on no account would they acknowledge this addition to be a matter of rule, and in fact necessity. This version has been handed down from one author to the other until finally it has grown into a belief, and as every other detail of the mode of manufacturing this wine has been clearly described by almost every writer on the subject, the only originality I can claim for my paper is the dissipation, in some degree, of this mystery, and the verification of another point, which, until this moment, has been denied, in some cases most emphatically, namely: that the produce of different localities are intermixed. To enable me, however, to do this understandingly, it will be necessary to travel lightly over the same ground as my predecessors, trusting, also, that among my readers there may be some not as "learned in the lore" of wine-making as others.

The wines for which the ancient province of Champagne is celebrated, rank first in excellence among those of France. By forming France into departments, Champagne is now divided between the departments of the Ardennes, the Marne, the Aube, and the Haut-Marne. The wines produced there long disputed the palm of excellence with those of Burgundy. Gout had been attributed to their use by certain French physicians. The school of medicine entered, about 1652, into a warm discussion on the respective merits of the two species, and, though the public had settled the question long before, did not pronounce in favor of the wines of Champagne until 1778, about one hundred and twenty-eight years after the dispute commenced.

In 1328, Rheims wine bore a price of ten livres only, while Beaune fetched twenty-eight. In 1559, at the coronation of Francis II., Rheims wines were dearer than Burgundy; but the wines of the Lyonnais carried a still higher price. In 1561, these wines had risen in price. In 1571 they were nearly eight times increased beyond their former value. Champagne reached its present perfection and estimation about 1610, at the coronation of Louis XIII. The oldest anecdote which the French possess relative to the excellence of Rheims wine, dates as far back as 1397, when Venceslaus, King of Bohemia and the Romans, on coming to France to negotiate a treaty with Charles VI., arrived at Rheims, and having tasted the wine of Champagne, it is to be presumed for the first time, spun out his diplomatic errand to the longest possible moment, and then gave up all that was required of him, in order to prolong his stay, getting drunk on Champagne daily before dinner. It is said that Francis I., of France, Pope Leo X., Charles V., of Spain, and Henry VIII., of England, had each of them a vineyard at Ay, their own property, and on each vineyard a small house occupied by a superintendant. Thus the genuine article was secured by each sovereign for his own table. If this be true, it shows pretty accurately the length of time that Champagne wine has been in esteem. The vineyards on the banks of the Marne are those which possess the highest character, producing most of the wine known by the general term of Champagne in other countries. The wines are divided into those of the river and of the mountain, the former being for the most part white. In a climate so far north, these and other French wines bear remarkable evidence of human industry. In the South, Nature does everything, and man is idle. In the North, man is the diligent cultivator, and he is rewarded in the deserved superiority of his produce and the estimation it justly holds.

Champagne wines are further divided into sparkling (*mousseux*), demi-sparkling (*cremans* or *demi-mousseux*), and still wines (*non mousseux*). Some are white or straw-colour, others grey, others rose-color, and some are red. They are of a light quality in spirit, the average of alcohol in Champagne wine in general, according to Mr. Brande, being but 12.61 per cent.

The entire quantity of wine made in Champagne of all kinds varies with the season ; but the average may be taken at 1,560,687 hectolitres, or 40,968,033 $\frac{3}{4}$ gallons, from 55,540 hectares, or 138,870 acres of vines.* The department of the Marne is that in which the most famous of these wines are made. There are 19,066 hectares of land devoted to the vine in the department, though some say above 20,000, and of this number 110 are situated in the arondissement of Chalons sur Marne; 6856 in that of Epernay; 425 in that of St. Menehould; 9029 in that of Rheims; and 2646 in that of Vitry sur Marne. The quantity of wine made in the whole department is 422,487 hectolitres, and the value about 11,235,397 francs; of this sum nearly four-fifths in value are made in the arrondissements of Epernay and Rheims. Each hectare gives from 28 to 30 hectolitres. The produce has increased of late years from the improved mode of cultivation. The quantity exported from the department is of the best kind, and amounts to about 103,043 hectolitres annually; the residue is distilled or consumed by the inhabitants. The best red wines are sold in Belgium and the Rhenish provinces. The Sillery goes to Paris and to England, and the sparkling wines, not only over France, but the entire civilized world. For England this wine is made more spirituous than that for export to other countries, and it is valued here in proportion to its extreme effervescence in place of the contrary, which, as all judges of the wine allow, is best recommendatory of it. That which gently sends up the gas in sparkles is to be preferred, and the finest of all is the still *vin du roi*.

The vintage of 1832 gave 480,000 hectolitres, viz., 50,000 in white sparkling or still, 310,000 common red of middling quality, and 120,000 choice red.

* The vintage of 1834, which was large and good, gave for Verzenay 3000 casks; Verzy and Villers-Marmery, 1500; Rilly, Chigny, and Ludes, 1000; Bouzy, 1000; Ambonnay, 1000; Ay, 10,000; Mareuil and Aenay, 3000; Haut-Villiers, Dizy, and Camieres, 4000; Epernay, 4000; Pierry, 4000; Moussy, 2500; Chouilly, 1500; Cramant, 2000; Avize, 8000; Oger and Menil, 16,000; Vertus, 2000;—total 64,500 casks, containing 220 bottles each; making, in quantity, 14,190,000 bottles. According to the estimate of the number of bottles which could be procured, it appeared that when this vintage came to be bottled, there would be a great deficiency

The annual consumption of Champagne wine in France was estimated at 626,000 bottles in 1836, but the quantity was thought to be on the decline. The export was then reported to be, to England and the East Indies, 467,000 bottles; Germany, 479,000; United States, 400,000; Russia, 280,000; and Sweden and Denmark, 30,000.

The mean price in the arondissements of Chalons, St. Menehould, and Vitry, which are inferior kinds, is about sixteen francs the hectolitre; those of Vitry bring twenty francs; St. Menehould fifteen; and Chalons about twelve.

Though in the United States most people understand by Champagne only wine which effervesces, this, as we have seen, is an error. There are many kinds of Champagne wine, but the best are those which froth slightly. They are improved in the drinking by ice, which tends to repress the effervescence; the Sillery has no sparkle at all. Every connoisseur in Champagne will select wine of moderate effervescence, and such wine always carries the best price. When the glass is entirely filled with froth, on pouring out the contents of the bottle, the better qualities of the wine and spirit evaporate. The quantity of spirit in Champagne, as we have seen, is but small, and the residue is a flat meagre fluid.

There is an exquisite delicacy about the wines of Champagne, which is more sensible to the foreigner than that which distinguishes the richest kind of Burgundy to the taste of the French amateur. The French have terms for distinguishing different qualities in their wines, some of which cannot be translated; but the term "delicate" or "fine," as applied to the wines of Champagne, the peculiar "aroma," which remains in the mouth after tasting them, together with the "bouquet," which is understood alone of the perfume, applying to the sense of smell, are terms pretty intelligible to Americans, who are drinkers of French wines.

It is on the banks of the Marne that the best effervescing wines are made, or, to follow the French designation, in "the vineyards of the river." We have already noted the general divisions of river and mountain wines, which are of some antiquity in characterising the wines of this part of France. The French further divide this district, or vine-ground of Rheims, into four general divisions, namely, the river vineyard district, that of the mountain of Rheims, that of the estate of St. Thierry, and that of the valleys of Norrois and Tardenois. There are, moreover, one or two other spots which do not come into these divisions: one of them is on the side of a hill north-east of Rheims.

The river district is situated on a calcareous declivity, open

to the south, at the foot of which runs the Marne, from Bisseuil to the borders of the department of the Aisne. The chalk abounds here mingled with stones in the uppermost soil. The vines are as closely planted as possible. On this declivity comes first in order the vineground of Ay, which produces on an average, year by year, about 4320 hectolitres of red wine, valued at sixty francs the hectolitre, and 3392 hectolitres of white wine, at one hundred and thirty; also the vineyards of Mareuil and Dizy, yielding 3220 hectolitres of red, at forty francs, and 1970 of white wine, at one hundred and ten. These are the districts which produce Champagne wines of the very first quality known. They are light and delicate, vinous, of the most agreeable taste, and preserve to a great age their virtues and effervescence. When these wines are destitute of the sparkling quality, they rival those of Sillery, as still Champagne, and are frequently preferred to Sillery, because they are lighter and more luscious. The red wines of this quarter also keep well. It yet remains to account for certain differences in wine of adjoining vineyards met with here, with apparently the same soil and exposure.

The next vine lands of this district in rank are those of Cumieres and Hautvilliers, which yield about 7130 hectolitres of red wine of the second quality, at fifty francs. Hautvilliers was the spot where Father Perignon, a Benedictine, first introduced the mixing grapes of different qualities in making these wines. This wine resembles that of the hilly district of Rheims in lightness and delicacy, but will not keep to so great an age. In warm seasons it reaches maturity the first year. Formerly, white wine made at Hautvilliers rivalled that of Ay, but of late the manufacture has ceased, in consequence of the division of the property on which the wines were produced; the greater part of the vine lands which grew the finest qualities having got into the hands of wine-makers who have changed the character of the vines. That of a spot called *la Cote-a-bras* has still a reputation. Some proprietors there who have preserved the old kind of vine still make an excellent white wine. All the other wines of the river are common, and fetch in the market, on the average, only from twenty-five to forty francs.

The mountain or hilly district of Rheims is at the back of the preceding acclivity, and its slope is much less steep than that towards the river. The soil is of the same calcareous description. The prices, however, differ with the reputation of the vineyards. The aspect is east and north. The first vine lands are those of Bouzy and Ambonnay, producing 2100 hectolitres, either of red or white wine at pleasure, at about

one hundred and fifty francs the hectolitre. Next come the vineyards of Verzenay, Sillery, Mailly, and Verzy, producing 2832 hectolitres of the same kind of wines, at one hundred and thirty francs.

It is here that the best red wines of Champagne are produced. They have good body, are spirituous, fine, and keep their qualities to an advanced age. The red wines of Bouzy approach in bouquet the best wines of Burgundy.

It is from this district that the exquisite white still Champagne, called Sillery is produced. The vineyard is not more than fifty arpents in extent, yielding six casks of two hundred and ten bottles each arpent. The hill on which it stands has an eastern aspect. This wine has more body, is more spirituous than any other white Champagne wine, and is distinguished by a dry and agreeable taste. It is grown principally on the lands of Verzenay and Mailly, of the blackest grape, of which also the grey bright wine, having the complexion of crystal, is made. It is to be lamented that of late, owing to the changes of property there, they have planted white grapes, that make a very inferior wine, which will not keep half as long. The name of Sillery was given to the wine from that of the soil; after a marquis who improved it, the wine was also styled *vin de la Marechale*. Very little is now produced in the commune of Sillery, which covers a considerable space of ground. The grape is subjected for making this wine to a less pressure than for red wine, and it is kept longer in wood than the other sorts generally are, or about three years. The quantity made differs every year, according to the orders received for it. It is chiefly manufactured for the wine merchants, who buy the proper grape from the proprietors of the vineyards, in proportion to the demand made on them for export. It is, perhaps, the most durable, as well as wholesome to drink of all the wines of Champagne, the fermentation being more perfect than that of any other species.

The second class of wines is generally valued at fifty francs, while there are others, such as those of Ville Dommange, which are only worth from twenty-five to thirty francs the hectolitre on the spot. They are made from the vineyards of Ambonnay, Ludes, Chigny, Rilly, Villers-Allerand, and Trois-Puits, and in quantity produce about 9408 hectolitres. These wines are some of them of tolerable quality, and are mostly sold to foreigners. The rest of the wines of the mountain district are ordinary wines, bringing only from thirty to forty francs the hectolitre, and some only fifteen and twenty.

The third Champagne district, or that of St. Thierry, produces 6592 hectolitres of delicate wines, bearing prices from

thirty to sixty francs, and some ordinary sorts as low as twenty.

The fourth district, namely, the valleys of Norrois and Tardenois, as well as that of the hill-side near Rheims, produces only common red wines, the best of which sell from twenty-five to thirty francs the hectolitre.

In all the distinguished vineyards of Champagne, as, for example, in the river district of Ay, Marcuil, Dizy, Hautvilliers, and Cumieres; and at Bouzy, Verzy, Verzenay, Mailly, in the mountain, as well as in many other of the vine lands, they cultivate the black grape, which is called the "golden plant" (*plant dore*), being a variety of the vine called *pinet* and red and white *pineau*. Crescenzo, who wrote in the thirteenth century, speaks of a vine near Milan, called *pignolus*, which was probably of the same species, especially as an ordinance of the Louvre, of the date of 1394, places the *pinoz*, as then called, above all the common species of vine. The product of the white grape produces a very inferior wine to that from the foregoing fruit. It seems at first singular that the blackest grape should produce wine of the purest white colour, grey, or straw; but such is, nevertheless, the fact. The price of the vine land differs much. It is greatly subdivided; there are vineyards not exceeding the tenth of an arpent in size. Some productive land will not bring forty pounds per acre, English, on sale, while spots have been known to sell for eight hundred, which have yielded seven hundred and fifty bottles the acre. The expenses of cultivation at Ay, a small town on the right bank of the Marne, a little above Epernay, remarkable for the delicacy of its wines, are from 600 francs to 900 francs per hectare. The selling price of vineyards averages about 5000 francs,—the highest has been 24,000; the lowest 2,500 francs. These wines are grown in a southern exposure upon a range of chalk hills, on the mid elevation of which the best vines are produced. The number of vine proprietors in the arrondissement of Rheims is 11,903; for the whole department they are not less than 22,500. The produce may average in the districts most noted from 440 to about 540 gallons, English, per acre, sometimes producing 660. But it is well known that certain spots in this department have given 1000 gallon the English acre.

The still wines of Epernay, both red and white, are inferior to those which are made on the lands of Rheims. The best red wines of Epernay are those of Mardeuil, at the gates of Epernay, those of Damery, Vertus, Monthelon, Cuis, Mancy, Chavost, Moussy, Vinay, and St. Martin d'Ablois. They fetch only middling prices, from forty to sixty francs the hectolitre.

The wines of Fleury, Venteuil, Vauciennes, and Boursault, on the Marne, are only to be classed as ordinary wines of the district. Those of Œuilly, Mareuil le Port, Leuvrigny, Crossy, Verneuil, and the canton of Dormans, rank as common wines from twenty-two to thirty francs on the spot. Among the lands where white wines are produced, the vineyard of Pierry, in the neighborhood of Epernay, is most esteemed. It is dry, spirituous, and will keep longer than any of the other kinds. Varying from one hundred and fifty to twenty francs, the differences in the wines may be easily conjectured.

At Epernay, where the black grape is most cultivated, there are lands which produce wine approaching that of Ay in delicacy, in the abundance of the saccharine principle, and in the fragrance of the bouquet. Though customarily arranged after the wine of Pierry, it may fairly be classed on an equality. The wines from the white grape of Cramant, Avize, Oger, and Menil, are characterised by their sweetness and liveliness, as well as by the lightness of their effervescence. To a still class, put into bottles when about ten or eleven months old, they give the name of *ptisannes* of Champagne, much recommended by physicians as aperient and diuretic. The grounds of Chouilly, Cuis, Moussey, Vinay, St. Martin d'Ablois, and Grauve, as well as those of Monthelon, Mancy, and Molins, produce wine used in the fabrication of sparkling Champagne, being fit for that purpose alone.

It is proper to explain that the wines are put into casks of one hundred and eighty litres each. But white wines of Champagne are not intended for consumption at these prices in the piece; it is only to be understood of such wines as are thus preserved by the merchants at Epernay and Rheims, when, during the vintage, or for three months after, they wish to hold the stock of the growers, which it is not convenient at the moment for them to bottle, as it is the general custom among the wine makers to take upon themselves the expense and trouble of bottling. Thus they are enabled to dispose of a small quantity at once, if demanded, and can still wait to the end of the first year for ascertaining the whole of their stock. They suffer the less by breakage, leakage, and filling up of the bottles, and obtain a portion of the profit at once from the immediate sale of a part of their stock to the merchant. The price of a bottle of Champagne paid by the consumer, either in France or abroad, varies more according to the scarcity or abundance of the crop, and the agreement with the seller, than the difference of the quality at the place of growth.

The wines of Champagne, whether still or effervescing,

white, grey, or rose, whether solely of black or white grapes, or of both mingled, are generally in perfection the third year of bottling. The best wines, however, gain rather than lose in delicacy for ten, and even twenty years, and are often found good at the age of thirty or forty.

It will not now be amiss to give a cursory view of the mode in which the effervescing wines of Champagne are made. By this means some idea may be formed of the care required in bringing them to a perfection, which has aided in placing them beyond all rivalry.

The vine crop designed for the manufacture of white Champagne is gathered with the greatest care possible. The grapes for the purest wines consist only of those from an approved species of vine. Every grape which has not acquired a perfect maturity; every rotten grape, or touched with the frost, or pricked, is rejected. In gathering, or in emptying the baskets, and in the carriage to the press, every motion that can injure the fruit is avoided, as well as the sun's action. On arriving at the press, the baskets, or whatever the grapes are carried upon, are placed in the shade in a cool spot. When the quantity is sufficient for a pressing, they are heaped with as little motion as possible upon the press, and the bunches are very carefully arranged.

The must is not immediately casked, but is placed in a vat, where it remains for six, ten, or fifteen hours, that the dregs may deposit. When it begins to ferment, it is immediately transferred to the cask.

Perhaps there are none of the productions of the soil which require more care than the grape, to make it produce the delicious wines in perfection. In no country is the art of making wine so well understood as in France, and being a commodity which it is impossible to equal, except in a soil and temperature of exactly the same character, it is improbable that country will be excelled by any other in her staple product. An advantage of no slight moment, when compared to those of her manufactures which time may enable foreigners to equal, and in many cases to surpass. The following is an account of the process of bottling, and the treatment of the wines, of Champagne, before they are ready for the market.

About Christmas, after the vintage, the fermentation being complete, the wine is racked. This is always done in dry weather, and, if possible, during frost. A month after it is racked a second time, and fined with isinglass. Before it is bottled it undergoes a third racking, and a second fining. There are some makers of wine who only fine it once after the second racking, and immediately bottle it, taking care that

it has been well fined in the cask. Others rack it twice, but fine it at each racking. The best wines are always able to bear three rackings and two finings; and the benefit of such repetitions is found of the utmost importance afterwards in managing the wine when bottled.

The wine which is designed to effervesce, and the *ptisannes* and wines of the third pressing, are racked and fined in March and April in the cellar, out of which they are only taken in bottles. That which is designed to be still wine is not bottled at Epernay until autumn, and is taken to the underground cellar in April or May. This is not the practice at Rheims with the Sillery. It has been found there the most advantageous plan to bottle the wine in the month of January, though at the risk of its imbibing the sparkling quality. In this case, and forthwith after the first racking, which is called *debouillage*, it is fined and drawn off in ten or twelve days. Still wines are found by this means to be much improved in character.

The great complaint against Champagne wine has been, that it cannot be obtained of an uniform quality. This is principally owing to its being put into small casks. The wine in every cask will not be alike, as the minutest difference in the operation of preparing it for the market will alter the quality. To remedy this evil, so justly complained of, Mumm, Geisler and Co., at Rheims, provided tuns holding twelve thousand litres each, which they imported from the Palatinate, and they found it a mode that fully obviated the evil.*

The strength of the bottles and their uniform thickness, for the sparkling wines, are most carefully ascertained. Every

* The following extract of a letter from Cologne to the writer will more fully explain the experiment:—"I venture to submit the new mode which has been adopted by an establishment at Rheims for getting wines of an *uniform* quality, the want of which used to be a constant, and, I may add, a very just complaint. Most of the wine-merchants at Rheims and Epernay put their wines into small casks, or pieces of 160 litres each, and the wine had to undergo in them all the various operations mentioned in your first edition. It is very evident, then, that it is almost impossible to have an uniform wine; each cask must and will be different. Besides, wine never will develop itself so well in a small vessel as it will in a large one. In order to remedy this, it was thought a good plan to get some large Rheingau tuns, of about 12,000 litres each, into which the new wines were put; and it was surprising to see the difference. The wine not only developed itself far better than it used to do in the smaller casks, but the process of fermentation and all the other operations went off beyond expectation, and the great object to have a wine of an uniform quality was thus most satisfactorily obtained. This new mode has not been adopted generally yet; the great expense of the tuns, which must be got from the Palatinate, has deterred others from adopting it; but the advantages are so great, that there is no doubt it will be very soon followed by every other house. Meanwhile, I believe that this is the only firm at Rheims which makes use of those immense tuns, and which thus can be sure of having in all respects an uniform wine."

bottle with an air-bubble in the glass, or with too long or too narrow a neck, or with the least malformation—in short, with anything which may be supposed to affect the production or retention of the effervescence, is put by for the red wine. The bottles, too, are jingled together in pairs, one against the other, and those which crack, or break, are carried in account against the maker.

Some idea of the quantity of effervescing wine made in the department of the Marne, in the arrondissement of Epernay alone, is obtained from the fact, that no less than thirty-three thousand hectolitres, or eight hundred and sixty-six thousand gallons, have been manufactured in one year. A third was purchased by the merchants of Rhiems, and at least as much more has been made in one year in this last arrondissement.

In the month of March or April, after the wine designed for effervescence is made, it is put into bottle. Some begin as early as February, at the risk of exposing the wine to failure, or the bottles to more extended breakage in case they succeed. Fifteen per cent. is a common loss. Sometimes it reaches much higher.

The effervescence is owing to the carbonic acid gas, produced in the process of fermentation. This gas being resisted in the fermentation of the white wine, scarcely begins to develop itself in the cask, but is very quickly reproduced in bottle. In this process the saccharine and tartarous principles are decomposed. If the latter principle predominate, the wine effervesces strongly, but is weak. If the saccharine principle be considerable, and the alcohol found in sufficient quantity to limit its decomposition, the quality is good. The wines do not effervesce in uniform times. Some will do it after being in bottle fifteen days; others will demand as many months. One wine will require a change of temperature, and must be brought from the underground cellar to another on the surface; a third will not exhibit the desired quality until August. One kind, when patience is exhausted, and the effervescence so long expected is given up, will give it all of a sudden. Another wine standing until the following year without this action, must then be mingled with the product of a new vineyard, which is known to abound in the effervescing principle, such as that of the white grapes of Avize. The effervescence of the Champagne wine, considered in all its bearings, is most uncertain and changeable, even in the hands of those best acquainted, through experience, with its management. The difference of the spot of growth; the mixture; the process, more or less careful, in the making; the casking and preservation in the wood; the glass of the bottles; the

aspect of the cellars ; the number and direction of the air-holes ; the greater or less depth, and the soil in which the cellars are situated—all have a varied and often an inexplicable influence on the phenomena of effervescence.

It will not be amiss to follow up the subject further in its details, in order that the reader may judge of the attention necessary in an operation, to a stranger, apparently the least important relative to the manufacture of this delicious wine.

The bottles must be new, having been some days preceding rinsed twice in a large quantity of water and shotted. Five workmen are required to manage them in what is called the workshop, or *atelier*.

The barrel heads are bored, and a little brass pipe inserted in them with a fine gauze strainer, to prevent the smallest substance from passing. The bottles are filled so as to allow about two inches' space between the wine and the cork. This space diminishes during the time the gas is forming ; and in those bottles which burst, it appears that the void is filled up entirely by the expansion of the liquid.

The workman whose duty it is to fill the bottles, passes them by his right side to the principal operator, who sits on a stool, having before him a little table, covered with sheet lead, and not higher than his knees. He takes the bottle, inspects the allowance left between the wine and the place the cork will occupy, regulates it very nicely, chooses a cork, moistens it, introduces it into the bottle, and strikes it forcibly two or three times with a wooden mallet, so smartly that it would almost be thought the bottle must be broken by the violence of the blows, but fracture is rare in the hands of an experienced workman, who has paid attention to placing his bottle solidly, and resting it with a perfectly even pressure upon its bottom.

The bottle, thus corked, is passed again by the right hand to another workman, seated in the same manner as the foregoing, who crosses it with packthread, very strongly tied, and then hands it over to a fourth, who has a pincers and wire by him ; he wires it, twists and cuts the wire, and gives it to a youth, who places the bottles on their bottoms in the form of a regular parallelogram, so that they can be counted in a moment. The daily labour for a workshop is calculated at eight casks, of one hundred and eighty litres each, or a drawing of sixteen or seventeen hundred bottles. M. Moët, of Epernay, who deals in the bottled wine, has constantly from five to six hundred thousand bottles in store, and sometimes no less than ten of his workshops are in full employ.

The cellars of M. Moët, at Epernay, are in the limestone

rock, and of immense extent. The piles of bottles render it a labyrinth. They rise to the height of six feet.

The bottles are arranged in heaps (*en tas*) in the lower cellars. They are carried down by means of baskets, which enclose each twenty-five ozier cases for the bottles. Two workmen, by means of leather belts drawn through the handles, transport them. The heaps or piles runs along the wall of the cellar, most commonly for its entire length. Among the wholesale merchants slopes are prepared in cement for the piles, having gutters to carry off the wine from the broken bottles, and also reservoirs to collect it.

The bottles are arranged horizontally, one against the other. The lowest row has the necks turned to the wall; and the bottles placed upon laths. The bottles thus situated indicate the vacant space left between the wine and the cork, just at the spot where the bend of the bottle takes place to form the neck, by which the diminution in the void space is easily seen. Small wedges secure the first range of bottles, and upon them a second range is placed the other way, or with the bottoms of the bottles towards the wall. All the rows are placed on laths, the corks of one row one way, and the other the reverse. The piles of bottles are thus arranged nearly in the same manner as in English bins, but are carried to the height of five or six feet. This they call in France to heap them (*mettre en tas ou entreiller*).

The pile is very solid, and any of the bottles with the necks to the wall can be withdrawn at pleasure, by which means they can be examined, to observe if they are "up," as it is termed in England. If not, they must be got into that state, let the expense amount to what it may. A bottle drawn from the heap to examine if it be in a proper state, is held horizontally, when a deposition is observed, which the workmen call the *griffe*, or claw, from its branching appearance. The indication of a bottle's breaking is the disappearance of the vacancy below the cork before spoken of, by the expansion of the carbonic acid gas. It is generally in July and August that this breakage happens, and that considerable loss ensues. In ordinary cases, indeed, from four to ten per cent. is the amount. Sometimes, however, it amounts to thirty and forty per cent. It is very remarkable, too, such is the uncertainty of the process, that of two piles in the same part of the cellar, of the very same wine, not a bottle shall be left of one, while the other remains without effervescence at all. A current of fresh air will frequently make the wine develop its effervescence furiously. The proprietor of the wines is every year placed in the alternative of suffering

great loss by breakage, or is put to great expense in making wine effervesce that will not naturally develop itself. Of the two evils he prefers submitting to breakage from too great effervescence, rather than being put to the trouble and expense of correcting the inertness of the liquid. If the breakage be not more than eight or ten per cent., the owner does not trouble himself further about it. If it become more serious, he has the pile taken down, and the bottles placed upright on their bottoms for a time, which is longer or shorter, as he judges most advisable. This makes the quality of one bottle of wine somewhat different from another. Sometimes he removes it into a deeper cellar, or finally uncorks it, to disengage the overabundant gas, and to re-establish the void under the cork. This last operation is naturally expensive. It happens that when the gas develops itself with furious rapidity, the wine is wasted in large quantities, and it is difficult to save any portion of it. Even that which is least deteriorated is of bad quality. The piles, as before observed, are longitudinal, and are parallel to each other with a very small space between each pile. The daily breakage, before it reaches its fullest extent, will be in one day perhaps five bottles, another ten, the next fifteen. Those piles which may have the smallest number broken, still fly day by day among the mass, and scatter their contents upon the sound bottles. Sometimes a fragment of a bottle is left, which contains a good proportion of its contents. In a short time this becomes acid from fermentation, and finally putrid; during the continuance of the breakage, the broken bottles which lie higher in the pile mingle their contents with what is spoiled, resting in the fragments beneath. The overflow runs together into gutters in the floor. When there are many of these accidents the air of the cellar becomes foul, and charged with new principles of fermentation, which tend to increase the loss. Some merchants throw water over the piles of bottles two or three times a week during the period of breakage to correct the evil. The workmen are obliged to enter the cellars with wire masks, to guard against the fragments of glass when the breakage is frequent, as in the month of August, when the fragments are often projected with considerable force.

The breakage ceases in the month of September, and in October they "lift the pile," as they style it, which is done simply by taking the bottles down, one and one, putting aside the broken ones, and setting on their bottoms those which appear, in spite of the cork and sealing, which are entire, to have stirred a little, upon examining the vacant space in the neck. Bottles are sometimes found in this state to have diminished

in quantity to the amount of one-half by evaporation. This loss must be replaced. In the other bottles there is observed a deposition which it is necessary to remove. For this latter purpose, the bottles are first placed in an inclined position of about 25° , and, without removing them, a shake is given to each twice or thrice a day, to detach the sediment. Planks, having holes in them for the necks of the bottles, are placed in the cellar to receive them, thus slopingly, three or four thousand together. For ten or fifteen days they are submitted to the before-mentioned agitation, which is managed by the workmen with some dexterity, so as to place all the deposition in the neck next to the cork, and leave the wine perfectly limpid.

The next operation is that of the *degorgement*, or cleansing out of the sediment, which is the most difficult and delicate, as it is the most curious, requiring great skill and precision in the handling, for by this time the wine has become so highly effervescent that in the hands of the unskillful and uninitiated it would either be made cloudy or every drop would suddenly quit the bottle. The practiced *degorgeur*, however, takes it carefully from its perpendicular position, and inclining it slightly, with its mouth towards the ground, divests it of the wire and twine, and, with an instrument resembling a bradawl, quickly displaces the cork, which flies from its resting-place with a sharp report, carrying with it all the deposit, and a small portion of the wine; seldom as much, however, as is necessary to give place for the liquor which is immediately afterwards added. Up to this moment, the wine generally, with the exception of such assistance as has already been mentioned, remains free from any artificial mixture, but on leaving the table of the *degorgeur* it passes at once into the hands of the mixer, who adds to each bottle, according to the country it is to be sent to, from eight to twenty-two per cent. of a liquor composed of crystallized sugar candy of the finest quality, dissolved in wine of a character especially intended for this use, and a certain per centage of very fine old Champagne brandy, for which a fabulous price is paid. For America the allowance of brandy is never over one per cent., while for England three and sometimes four is added. For the Parisian consumption one per cent. is also the quota, but for Russia and Germany a very spirituous wine is employed instead. As the addition of the liquor is greater than the escape of wine and deposit, the necessary quantity is generally poured out into bottles which are slightly fortified, and sold to the Parisian restaurateurs, who readily retail it, under the name of "Tisane," at four francs the bottle. In defence

of this addition of sugar and spirits, it is alleged that it is employed not only to give sweetness and body to the wine, but also that it is absolutely necessary for the purpose of destroying certain deleterious qualities appertaining to it in its natural state, which, unchanged, would render it both disagreeable and unhealthy ; in other words, that a certain quantity of sugar is required to correct the *malic acid* which forms a constituent element of the wine, which, if drank pure, would inevitably cause in the stomach of the imbibor thereof a sensation painfully reminding him of the "belly-ache" of his boyhood. From the mixer the bottle passes to the corker, who, with the aid of a powerful lever, reduces the cork, which is previously soaked in wine, to about half its original size, and forces it into its place ; it is then secured by twine and wire, which gives it the knobby-looking head it possesses when released from its prison by the consumer ; and finally, after being tin-foiled or leaded, as the case may be, and labeled, it is packed away in cases or baskets to await orders for shipment. The average day's work of a large establishment is one thousand bottles.

The artificial state of the human constitution produced by the habits of civilized life is supposed to render the use of wine for some people a necessary stimulant during exposure to unusual fatigue. So far do some carry this notion in the upper ranks of society in Europe, as to follow the strange practice of allowing wine, and in considerable quantity, even to healthy young children. It is impossible to admit that the moderate use of wine, even though habitual, produces, except in certain habits, the evil effects on the bodily and mental powers, or eventually on the constitution, which some ascetics, reasoning from their own experience, would have the world imagine. In most cases the moderate use or entire avoidance of wine seems a matter of indifference, so far as the constitution is concerned. The habitual use of wine is safest or most salutary when the habit is united with regular exercise out of doors, and most hurtful when the occupation is sedentary and the mind much exerted.

To the foregoing observations may be added the following testimonials to the beneficial use of pure wine :

The late PRESIDENT JEFFERSON, in his Memoirs, says : "I rejoice, as a moralist, at the prospect of a reduction of the duties on wine by our national legislature. It is an error to view a tax on that liquor as merely a tax on the rich. It is a prohibition of its use to the middling classes of our citizens, and a condemnation of them to the poison of spirits, which is desolating their homes. No nation is drunken where wine is

cheap ; and none sober where the dearness of wine substitutes ardent spirits as the common beverage."

DOCTOR SIMMONS well observes : " Good wine is a cordial, a good cordial, a fine stomachic, and, taken at its proper season, invigorates the mind and body, and gives life an additional charm. There can be found no substitutes for the fermented liquors that can enable man to sustain the mental and bodily labor which the artificial habits of society so constantly demand. Temperance and moderation are virtues essential to our happiness ; but a total abstinence from the enjoyments which the bounteous hand of Nature has provided is as unwise as it is ungrateful. If, on the one hand, disease and sorrow attend the abuse of vinous liquors, innocent gayety, additional strength and power of mind, and an increased capability of encountering the ever-varying agitation of life, are amongst the many good results which spring from a well regulated diet in which the vinous product bears its just proportion and adaptation."

The late DOCTOR ADAM CLARKE states that " Champagne, in moderate quantity, has a wondrous tendency to revive and invigorate the human being. Ardent spirits exhilarate, but they exhaust the strength ; and every dose leaves man the worse. Unadulterated wine, on the contrary, exhilarates and invigorates ; it makes him cheerful, and provides for the continuance of that cheerfulness by strengthening the muscles and bracing the nerves. This is its use. Those who continue drinking till wine inflames them, abuse this mercy of God."

" 'Tis pity wine, which nature meant
To man in kindness to present,
And give him kindly to caress
And cherish his frail happiness
Of equal virtue to renew
His weary mind and body too,
Should (like the cider tree in Eden,
Which grew only to be forbidden)
No sooner come to be enjoyed
But th' owner fatally destroyed."

DOCTOR HENDERSON, in speaking of Champagne, says, " Among the brisk wines, those of Champagne, though not the strongest, may be considered as the best ; and they are certainly the least noxious, even when drank in considerable quantity. They intoxicate very speedily, probably in consequence of the carbonic acid gas in which they abound, and the volatile state in which the alcohol is held ; and the excitement is of a more lively and agreeable character, and shorter duration, than that which is caused by any other species of wine, and the subsequent exhaustion less. Hence the

moderate use of such wines has been found occasionally to assist the cure of hypochondriacal affections and other nervous diseases, where the application of an active and diffusible stimulus was interdicted. They also possess marked diuretic powers. The opinion which prevails that they are apt to occasion gout seems to be contradicted by the unfrequency of that disorder in the province where they are made ; but they are generally admitted to be prejudicial to those habits in which that disorder has been already formed, especially if it has originated from addiction to stronger liquors. With respect to this class of wines, however, it is to be observed, that they are too often drank in a raw state, when, of course, they must prove least wholesome ; and that, in consequence of the want of proper cellars, and other causes which accelerate their consumption, they are very rarely kept long enough to attain their perfect maturity. It is also worthy of notice that in order to preserve their sweetness and promote effervescence, the manufacturers of Champagne commonly add to each bottle a portion of syrup and cream of tartar ; the highly frothing kinds receiving the largest quantity. Therefore, contrary to the prevailing opinion, when the wine sparkleth in the glass, and "moveth itself aright," it is most to be avoided, unless the attributes of age should countervail all its noxious properties."

The general effects of wine, when used in moderation, are to stimulate the stomach, exhilarate the spirits, warm the habit, quicken the circulation, and promote perspiration ; and when taken in excess to produce intoxication. In many diseases it is universally admitted to be of important service, and in almost all cases of languor, and of great prostration of strength, is experienced to be a more grateful and efficacious cordial than can be furnished from the whole class of aromatics.

Amongst the Romans wine was considered as a medicine ; and was given that the soul might acquire modesty, and the body health and vigor ; and it was also believed that Bacchus had bestowed wine upon men as a remedy against the austerities of old age, that through this we might acquire a second youth, forget sorrow, and the manners of the mind be rendered softer, as iron is softened by the action of the fire.

Wine to spirit comfort gives ;
 Wine, to spirit chang'd, still lives
 Strength to virtue to supply,
 And nerve the heart in agony.—AVICENNA.

The vine was no doubt cultivated in the earliest ages of

the world. Moses, in sacred history, informs us that Noah was intoxicated with wine, probably not many years after he had quitted the ark. The immoderate use of this superior fluid, it is hoped, could not have contributed to the vices of the antediluvians, which the sacred historian ascribes to them as the cause of their being extirpated by the flood.

The admired wisdom of Mahomet in after ages, so strongly manifested in making it an article of religious faith in the Alcoran that his followers or believers should not drink any wine, from finding them disobedient and ungovernable when intoxicated with it, must be allowed was a remarkable stroke of good policy in a man, who combined in himself the great and extraordinary offices of general, prophet, and law-giver, to enact under those circumstances, "Thou shalt drink no wine;" and though a precaution well calculated to secure good order and obedience in an army of religious fanatics, would be a precedent unworthy the imitation of rational and enlightened people. Were it not adhered to as an article of their faith, they would have been a more healthy race of people, and probably not subject to the plague, so much more fatal to them than to their neighbors, who indulge in the liberal use of this sanative, tonic, and antiseptic beverage. This should be a useful hint to all who come among them not to follow their example lest they should share in their fate.

Ancient historians mention that the Asiatics first learned the art of cultivating the vine from the Egyptians; the Grecians from the Asiatics; and the Romans from the Greeks. These two last nations certainly understood the art of cultivating the vine, and the most judicious mode of preparing and managing their wines, and their philosophers and physicians, the healthful and medicinal application of them.

Ferdusi tells us that Jemsheed was fond of grapes, and stored up for himself some jars of grape juice. After a while he went to seek for a refreshing draught; then fermentation was in progress, and he found his juice abominably nasty. A severe stomach-ache induced him to believe that the liquor had acquired, in some way, dangerous qualities, and therefore, to avoid accidents, he labeled each jar "Poison." More time elapsed, and then one of his wives, in trouble of soul, weary of life, resolved to put an end to her existence. Poison was handy, but a draught transformed her trouble into joy; more of it stupefied, but did not kill her. That woman kept a secret; she alone exhausted all the jars. Jemsheed then found them to be empty. Explanations followed. The experiment was tried once more, and wine being so discovered was thereafter entitled "the delightful poison."

Of all the inestimable products of nature, there is probably none more numerous in its species, or diversified in its qualities than this divine plant. One of the greatest blessings bestowed on man by the great all-wise Creator of the universe ; the highest luxury in nature, both in the delicious quality of its fruit, as a food, and the exquisite delicacy of its wine, as a drink.

God crowns with grapes the clustered vine,
To cheer man's heart, oppressed with care,
Gives oil, that makes the face to shine,
And corn, that wasted strength repair.

JOHN MURPHY'S

WINE CIRCULAR.

AMERICAN AND IMPORTED CHAMPAGNE, SPARKLING
OHIO CATAWBA, ETC.

The subscriber would respectfully call the attention of wholesale dealers to the above wines. The Champagne is made from the pure white wine which is grown in the Champagne districts of France, and is selected and imported expressly for this purpose, and the wine is prepared and charged with the pure carbonic gas, in precisely the same manner, and with the same machinery as is used in France. It is a well-known fact among wine merchants that Champagne is an artificial wine, and that large quantities are exported to this country that cannot compare in quality with that prepared by the subscriber. The undersigned has been engaged for the last twenty-five years in this city bottling wines, and was the first to convert still wines into Champagne ; and has given it his constant study and attention for the last fifteen years, thereby bringing it to its present high state of perfection. In view of the increased demand for a medium article of Champagne, and the liberal patronage already received from the trade, he has been induced to invest a considerable amount of capital in the business, and in order to make his establishment more complete, has imported from France, at a heavy expense, all the necessary machinery, implements, etc., necessary for the successful prosecution of the business on a large scale, and having ventured to secure the

services of the former superintendent of an extensive establishment at Epernay, in France, and also a large corps of competent workmen, the whole under the management of his son, C. J. Murphy, he believes himself fully justified in asserting that he is prepared to furnish a wine almost equal to the better kinds of imported Champagne. I would here state that considerable spurious stuff has been, and is now being sold in New-York, under the name of Domestic and Imitation Champagne, by parties who understand little or nothing about the business, and many dealers have been thus deceived by purchasing this vile trash, which becomes thick and muddy soon after delivery, thereby injuring their trade, besides entailing considerable pecuniary loss. It is not to be presumed that parties who have had no experience in the art of wine making could successfully compete with one who has devoted a whole life-time (except during the interval of the Mexican war, in which campaign the subscriber took an active part) to this business. *The greatest difficulty in the way of putting up Champagne in this climate heretofore has been from the fact of the wine not keeping brilliant in bottle, which has taken the subscriber years of patient investigation and labor to overcome, which he has at length accomplished.* He is prepared to guarantee the wines sold by his house to be the pure juice of the grape, and his process permits him to guarantee its perfect preservation, in every latitude, and for an almost indefinite period of time. (See chemist's certificate.) As every bottle of wine is personally inspected by the manager before being packed, and all wines put up by him, if not approved of, can be returned, he paying the expense of transportation, etc., both ways. His reputation for the last twenty-five years shall be preserved. The wine is put up in genuine, bright baskets, with French labels—a perfect imitation of that imported, and so near alike in taste and quality that it is impossible to detect the difference.

The Catawba is grown in Ohio, and is put up in the same style as Longworth's sparkling Catawba, and nearly the same in quality.

For those who are prejudiced against wines put up in this

country, which he takes occasion here to say is without foundation, he has imported a superior article of Champagne, in quarts and pints, which comes in cases of six and twelve dozen each, without labels or tin-foil, for the purpose of parties putting on their own labels and trade marks.

In presenting this wine to the American public, I am confident that the discrimination of American connoisseurs, and the impartiality of the public, will justify me in the statement that I present a superior quality of wine, as pure and as elegant as any in the market, at a price placing it within the means of all who desire a perfect wine. The indisputable test is in the taste. This Champagne wine is made at one of the largest establishments in Champagne; it is delicious, sparkling, refreshing, and brilliant, possessing a fruity richness found only in a real grape wine, having a fresh taste in the mouth, and not producing headache or feverish excitement when drank freely. I receive my shipments monthly, and offer the same at such low prices that cannot fail, when known, to give a decided preference over high priced wines. It can be shipped in bond to any point where there is a custom-house, and the duties paid by the parties ordering.

Hotels and dealers ordering as many as twenty-five baskets can have a label such as they may select (the lithographic stone, which will be their own property, and can be kept in their possession with a strip around the neck of the bottle, with the parties' names on as sole importers of that particular brand, which can be done at a small expense added to the cost of the wine. Hence it is obvious the object he has in view in importing wine without labels for the purpose of dealers having a Champagne that is equal to any of the popular brands for almost half the price.

Dealers will at once see the folly of paying exorbitant prices for Champagne when a reliable article, that is equal in quality to any \$12 or \$14 wine that comes to this market can be had at such a low figure. Parties can assure themselves of the fact by sending for samples, which will be cheerfully and promptly sent to their address. It is a well-known fact among wine importers that the price of Cham-

pagne depends more on the extent of the brand being known than upon its intrinsic value.

Still white wines, converted into Champagne for the trade at a cost of \$3 per basket, the subscriber furnishing everything necessary save the wine. A hogshead of sixty gallons of wine produces twenty baskets of Champagne.

COPY OF CHEMIST'S CERTIFICATE.

ANALYTICAL LABORATORY, }
18 EXCHANGE PLACE, NEW YORK. }

I have completed an analysis of a sample of American Champagne, bottled and furnished me by Mr. John Murphy, of 106 Water Street, New York. Its basis is a fine quality of White French Wine, pure and free from adulteration, in fact the pure juice of the grape; and from the evidently careful method which he adopts in preparing the Champagne from it, insures its brightness and preservation in any climate, equal to the best brands of French Wines, which it closely resembles in comparison.

ISAIAH DECK, M. D.,
Analytical Chemist, &c.

NEW YORK, SEPT. 25TH, 1858.

PRICES CURRENT.

Five Baskets or more.

AMERICAN CHAMPAGNE, qts., 12 bottles,.....	\$7 00
“ “ pts., 24 “	8 00
“ “ half pts., 48 bottles,.....	10 00
PIC-NIC CHAMPAGNE, 4 bottles, qts. to basket,.....	3 00
SPARKLING OHIO CATAWBA, cases, qts.,.....	7 00
“ “ “ “ pts.,.....	8 00

LESS TEN PER CENT. FOR CASH.

IMPORTED CHAMPAGNE, Duty paid, qts.,.....	7 50
“ “ “ pts.,.....	8 50
PIC-NIC STYLE, 4 qt. bottles,.....	3 00

NET.

Cost of putting into baskets, re-corking, labeling, and changing to any known brand, at the pleasure of the purchaser :

QUARTS.....	1 50
PINTS.....	2 00
PIC-NIC, 4 bottles.....	0 63
“ pints.....	1 00

Discount from above prices graduated according to number of baskets ordered, and strict wholesale principles adopted.

I place at your disposal all the samples you may require ; and responsible houses ordering Wine need not pay the amount of Bill until they are fully satisfied as to quality, &c.

PRINCIPAL DEPOT, 106 WATER STREET, NEW YORK.

JOHN MURPHY,
Bottler and Wine Dresser,

NO. 106 WATER STREET,

NEAR WALL,

NEW YORK.

CHAMPAGNES DAMAGED BY LEAKAGE,

FLATNESS OR SEDIMENT,

Carefully Clarified, Recharged, Recorked, and made marketable, he having the only FRENCH CHAMPAGNE CORKING MACHINE, without exception, in the city.

Still Wines Converted into Sparkling.

The facilities he commands in this line of business are unequalled. Orders generally solicited for REFINING, BOTTLING, and putting into SALABLE CONDITION, every kind of

FOREIGN WINES, OILS, LIQUORS,


PORTER, ALE, &c.

Wines and all other fermentable Liquors in a state of fermentation readily Checked, Racked, and put in a sound condition.

UN SOUND WINES CAREFULLY FORTIFIED AND RESTORED.

Chemical Advice given on the Diseases of Wines.

Experienced men sent out to Overhaul, Repack, and Band Champagne.

 All orders promptly attended to for the Clarification and Bottling of Wines, at private houses, in the city or vicinity.

Highest cash price paid for all kinds of empty bottles.

ESTABLISHED IN NEW YORK IN 1835.

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